

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	08 DAY	July Month	2022 YEAR
Requested by:	Alejandra Zepec	la	District Operations Coordinator POSITION
Transmitted by:	ICE Denver Fiel	d Office Ex	kecutive Review Unit
Were electronic files sent	? No 🗌		
How many people are cunder of people current	, ,		uarantined due to sickness? ue to sickness: 11
FORMAL COUNTS: 2	.8 V. A.		
How many people were	most recently fo	rmally co	ounted in this facility?
Number of people most re	ecently formally o	ounted in	the facility: 657
How many people formate: 51 Male: 606 Nonbinary: 0 Prefer not to say:		nis facility	identify as the following gender?



How many people formally counted in the Number of people that identify as transg	· · · · · · · · · · · · · · · · · · ·	sgender?
How many people were brought into the	e facility this week?	
Number of people brought into the facili	ty this week: 67	
How many people have left the facility th	nis week?	
Number of people who left the facility th	is week: 47	
How many people and where did those	who left the facility go?	
Released into community: unknow	n	
Formally removed from the United Sta	tes: unknown	
Moved to another facility: unknown		
Other: unknown		
How many people are currently being ho	oused in the Annex?	
Number of people who are being housed	in the Annex: 243	
<i>Male:</i> 218		
Female: 29	N. G	Tatal to data since
CONFIRMED COVID-19 CASES:	New Cases this week :	Total to date since 3/30/2020:
Individuals Housed in GEO Facility:	0	914
ICE Detainees:		
	12	1102
ICE Employees:	0	2
ICE Employees: GEO Employees:		
	0	2
GEO Employees: DOCUMENTS RECIEVED:	6	2
GEO Employees:	6	2
GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records	0 6 Sklists:	2
GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓		2
GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	0 6	2
GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓	0 6 Sklists:	2
GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓	0 6	2
GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓ Law and Leisure Library Logs:	0 6	2

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

Request for information was made on July 6, 2022. Electronic files were received on July 7, 2022. The population counts are current as of 7/6/22.

Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 7 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 7/7/22

No staffing change from the previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to ten (10) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 7/1/22.

COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and six (6) new cases amongst GEO staff. They reported twelve (12) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 7/7/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 7/8/22.

The ICE/GEO Detention Center in Aurora is operating under level "red" for COVID-19. All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly. • Green facilities do not need to test detainees prior to transfer/release -- yellow or red must • Positive and symptomatic detainees are not transferred Positive but asymptomatic detainees may be transferred All detainees are tested upon arrival to an ICE facility. • Green facilities isolate those who test positive for 10 days post-test date (asymptomatic) • They also isolate those who are symptomatic for 10 days with improvement of symptoms and no fever Detainees who test negative at intake are not isolated • Yellow or red facilities follow the above described process but also quarantine detainees who test negative for 10 days post-test date.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding, photographing or copying of these menus are efficitly prohibited.

MENU DATE:			CYCLE 2 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins	Chicken Fried Steak	Turkey Bologna, Sliced
	Scrambled Eggs	Alternate - Diced Chicken	Potato Salad
	Biscuit or Tortilla	Whipped Potatoes w/ Gravy	Vegetarian Beans
\sim	Fruit	•	-
1		English Peas	Lettuce, Onion & Pickles
\0	Jelly	Carrots	Mustard & Salad Dressing
•	Margarine	Dinner Roll	Fruit
	Sugar	Margarine	Bread
	Coffee	Salad w/ Dressing	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Chicken Patty	Turkey Hot Dogs on
	Pancakes	Alternate - Hamburger Patty	Hot Dog Buns
4	Syrup	Cream Gravy	Corn
$\mathcal{L}_{\mathcal{L}}$	Turkey Ham	Rice	Colesiaw
$\mathcal{N}\mathcal{U}$	Margarine	Green Beans	Macaroni Salad
11		-11-11-11-11-11-11-11-11-11-11-11-11-11	
, \	Sugar	Roll	Onion
	Coffee	Margarine	Pickle Relish / Mustard
	Milk 2 %	Brownie	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	
WEDNESDAY	Oatmeal	Beef and Bean Burrito	Meat and Vegetable Stew
	Creamed Meat Gravy	Alternate - Cheese Quesadilla	Rice
	Fried Potatoes	Spanish Rice	Cabbage
^.	Biscuit	Beans	Onion
. (A	Fruit	Salsa	
1/			Cornbread
\	Margarine	Lettuce	Salad
•	Sugar	Dressing	Dressing
	Coffee	Cheese	Margarine
	Milk 2 %	Peanut Butter Cake	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	
THURSDAY	Scrambled Eggs	Hamburger Patty	Taco Meat
	Diced Potatoes	Alternate - Chicken Patty	Rice
	Jelly	On Bun	
	•		Pinto Beans
~ (C)	Ketchup	Ranch Beans	Salsa
20	Biscuit	Oven Fries	Shredded Lettuce
	Margarine	Green Beans	Shredded Cheese
1	Sugar	Shredded Lettuce / Onion	Tortillas
	Coffee	Salad Dressing	Applesauce Cake
	Milk 2 %	Ketchup	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	
RIDAY	Cinnamon Oatmeal	Chicken Nuggets	Chili Mac
	Pancakes	Alternate - Chicken	
			Beans
١.	Syrup	Beans	Squash w/ Tomato & Onions
. \ \	Breakfast Sausage	Carrots	Dinner Roll
11,	Margarine	Rice	Margarine
//	Sugar	Bread	Brownie
	Milk 2 %	Margarine	Fortified Sugar Free Beverage
	Coffee	Cake	
		Fortified Sugar Free Tea	
ATURDAY	Farina		Obligation Land
AIUNDAI		Turkey Ham and Cheese	Chicken Leg Quarter
	Eggs	Alternate - Grilled Cheese Sandwich	Potatoes Augratin
\1/	Cream Gravy	Macaroni Salad	Mixed Vegetables
V	Breakfast Sausage	Vegetarian Beans	Beans
1 1	Biscuit or Tortilla	Lettuce / Onion	Dinner Roll
,	Margarine	Mustard / Mayo	Margarine
	Sugar	Bread	-
	•		Salad
	Coffee	Fruit	Dressing
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
UNDAY	Dry Cereal	Fideo w/ Meat Sauce	Turkey Salad
	Eggs	Alternate - Buttered Pasta	Potato Salad
10	Diced Potatoes	Green Beans	Colesiaw
ハンク	Salsa		
117		Beans Coope Soled	Lettuce
, 1	Tortilla	Green Salad	Onion
•	Coffee Cake	Dressing	Bread
	Sugar	Roll	Cake
	Coffee	Margarine	Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





Cycle 3 Dat	e: 7/4/22	Mon	ıday		Time	:03 30 AM Time: 1600 (PM)						
Shift (Checklist	Al	M	PN	Л	Com	ments					
		No	Yes	No	Yes							
All areas secure, no	evidence of theft		£									
Workers reported to	work, no open sores,		X		Y							
fever, cough, shorts	ness of breath, chills,		X		4							
no skin infection	n, and no diarrhea		X		x							
Kitchen is in good ge	eneral appearance		×		Y							
All kitchen equipmer	nt operational & clean		X	V	(1) #	of Can	H Not	WORK	una		
All tools and sharps i	nventoried		Y		X)		
All areas secure, ligh	ts out, exits locked				×							
PRODUCTION SHE	ET Menu Items	cinn catmeal	pan cakes	syrup	T- ham bswr	marg	diet syrup	sugar	coffee	milk	fruit	
Breakfast	Temperatures	W	120	NI	177	UD	pt	VX	NX	37	DX	
	Menu Items	Sloppy	potato	carret	salad		onion	bun	eake	tea	slice	gra
		Keswy	salad	1800		-ing	onion	5	untofuel"		ches	x fk
Lunch	Temperatures	130	20	40	40	M	VI	K	107	WI	40	
	Menu Items	Polish	rice	cabb	beans	marg	roll	drink	patty	bread	fruit	
		sausage		age	ogra	Che	es Ohe	DI FRU	A Brow	nie	Carri	4
Dinner	Temperatures	Cold	Sack	-	40	40		2	The second secon	1	40	1.5
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	-
Temperature according to ma	anufacturer's specifications			3reakfa		15	3	181				
and chemical agent used in F	inal Rinse		Lunch 159		9	180	2					
			Dinne	r		_	_	~ #	-			
POT and PAN SINK			nperature		Wash 110 F		Rinse 1	10 F	Sanitizer-200pp		pm	
Final Rinse Temps determine	ed by chemical agent used			reakfast		120		121		Zasom		1
			==	Lunch		10	2	10	1	21	IF	in
				Dinner		11	2	115		2	00 pp	
FREEZER and WA	LK-IN	Ten	npera	ture		Freeze		Walk-in		_	Walk-	in
Record temperatures,	Engager and Walls inc			Α.	M	or belo		35-40 F	7		35-4	
Record temperatures,					M							
Record temperatures,	DRY	Temper	en turn		_	Spice	.5 Room	37.4 Store R			37	•7_
STORAGE	DKI	Temper	ature	45-00		Spice	KOOIII	Store K	111			
Record temperatures I	Dry Storage Areas			A	М	68		6	D			
Record temperatures,	Dry Storage Areas			Pl	M	60		6	1			
Hot- Water Temps in	n sink	AN	1	PN	Л							
	11	ny		115								
		14/2	2			(Rey	CIO	1/4/2:	2-		
Signature, Cook Supervi	sor (AM)	,				Sig	nature, f	ook Sup	ervisor (Pl	M)		
FOOD SERVICE MAN	AGER	DATE		<u></u>								



Verify by PM

FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date:	7/3/22	Sunday		Tim	e:03:	30 A	AM T	ime:	I	PM	C	ycle	2
	Shift Checl	klist	A	M	Pl	vI	Com	ments					
			No	Yes	No	Yes	3						
All areas	secure, no evide	ence of theft		X	w C	X							
Workers	reported to work	, no open sores,		x		7							
		of breath, chills,		12		7							
no s	kin infection, and	d no diarrhea		X		X							
Kitchen i	s in good genera	l appearance		X		人		_			_		
		erational & clean		X	X			1/49	out	ON	STE	2011	er
All tools	and sharps inven	toried		1		X							-
All areas	secure, lights ou	t, exits locked				Ϋ́							
	TION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor -tilla	sugar	coffee	milk	fruit	
Breakfast		Temperatures	KI	37	he	121	RT	ET	RT	et	37	KT	
		Menu Items	fideo matt sc	green beans	beans	-	dressi ng	marg	roll	tea	chees	diet dress	fruit
Lunch		Temperatures	160	155	177	40	DI	40	Rt	Ot	40	PT	VH.
		Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	bro cco
Dinner		Temperatures	40	40	40	40	40	Dr	RT	DT	40	RT	174
DISH MA	ACHINE	Tomporatures	-10		mpera		Wash	150+	Rinse	180+	If Ne	eded	1//
	according to manufac	turer's specifications		Breakfa		152		181	100.	11110	ouou		
and chemical	agent used in Final R	inse		Lunch		151	1	13	2	-			
					Dinner		1 18	5	13	1			
POT and	PAN SINK			Tei	mpera		Wash	10 F	Rinse 1	10 F	Sanitiz	er-200p	pm
	emps determined by o	hemical agent used			Breakfa		12		125		7,	1011-1	
					Lunch		12		v		28	Many	N N
					Dinne		10	<i>v</i>		Ψ	_ ~	oppi	
FDFF7F	R and WALK-I	N	To			-	Freezer	0	Walk-in			Walk-i	n
rruzu.	K anu WALK-I	IN .	1 61	mpera	lure		or belov		35-40 F			35 – 40	
Record ter	nperatures, Free	zer and Walk-ins			A	M	-10.	7_	36.0	/		38.9	10
Record ter	nperatures, Free:	zer and Walk-ins			P	M	-3	18	32:	9		37	Z
STORAG		DRY	Tempe	rature	45-80		Spice F	Room	Store R	m			
	nperatures Dry S	Storage Areas	,		A	M							
	nperatures, Dry				Pl	_	70)	70	5			
	er Temps in sin		AN	v M	PN								
	///	1	7/3/ Verify by	122	-		00	25	ک	-	7/3	122	2
Signature,	Cook Supervisor (A	M)	Verify by	y AM			Sign	nature, C	ook Supe	rvisor (P	M)		

DATE

NF-6-2-20

FOOD SERVICE MANAGER



Date: 7-7-22	Saturda	y	Tim	e:04//	A	M T	ime:	3 <i>30</i> (i	M)	Cy	cle 2	,
Shift Chec	klist	A	M	PN		Comr	nents					
		No	Yes	No	Yes							
All areas secure, no evid	ence of theft		X									
Workers reported to wor	k, no open sores,		X		X							
fever, cough, shortness	of breath, chills,		×		X							
no skin infection, ar	nd no diarrhea		X		XX							
Kitchen is in good genera			X		X	III						
All kitchen equipment of	erational & clean		X	V	(1) HOT CART NOTULORKING					1		
All tools and sharps inve			7		x							
All areas secure, lights or	ut, exits locked				x							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	bk saus	bisc // tortill	marg	sugar	coffee	milk		
Breakfast	Temperatures	186	364	1724	1851	RT	36	RT	2	36		
	Menu Items	T-ham	slice ches	veg beans	mac	lett	onion	Mayo /must	fruit	bread	tea	carr -ots
Lunch	Temperatures	35.1	37.2	12/	35	36	36	RT	BI	RT	R	
20000	Menu Items	ckn leg	Pota -toes	veg	beans	_	marg	salad	dress -ing	drnk	diet drs	PB
Dinner	Temperatures	1701	189.1	174.0	186.1	ET	w	40	et	et	PI	et
DISH MACHINE	it h	<u> </u>		mpera		Wash	150+	Rinse		If Ne		
Temperature according to manufa	cturer's specifications			Breakfa		156		18.				
and chemical agent used in Final	Rinse			Lunch		155		18		_		
A CONTRACTOR OF THE PARTY OF TH				Dinne	r	155	,	180)			
POT and PAN SINK			Te	mpera		Wash 1		Rinse 1		Sanitiz	er-200	ppm
Final Rinse Temps determined by	chemical agent used			Breakfa		125	5	123	5		00RN	<u></u>
				Lunch	1	173		12			all	
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				Dinne	r i	IIO		ile			ppi	
FREEZER and WALK-	IN	Те	mpera	ture		Freezer		Walk-ir			Walk	
TREBUILT AND WILLIAM	111	10	mpera	ture		or below		35-40 F			35 – 4	
Record temperatures, Fre	ezer and Walk-ins			A	М	-13	17	37.5	~		36	./
Record temperatures, Fre					M	10	. [34.	3		34	
STORAGE	DRY	Тетре	rature	45-80		Spice F	Room	Store R				
Record temperatures Dry	Storage Areas			A	М	65		65				
					M	69		6				
Record temperatures, Dry	Diviago Aicas											
Record temperatures, Dry Hot- Water Temps in si		A	M	P								

FOOD SERVICE MANAGER

DATE

Verify by PM

Signature, Cook Supervisor (PM)



Shift Check	klist	Al	<u></u>	PN	Л	Com	nents					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X									
Workers reported to work		1	X		V							
fever, cough, shortness			X		/							
no skin infection, an			X		/							
Kitchen is in good genera	l appearance		X		/							
All kitchen equipment op	erational & clean	an X / Blean but Not worker				ng						
All tools and sharps inver	ntoried		X		/							
All areas secure, lights ou	it, exits locked				1							
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit		
Breakfast	Temperatures	194	167	RT	183	38	PT.	RT	40	RT		ii.
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit	
Lunch	Temperatures	119	200	177	179	RI	38	RT	RT		RT	
	Menu Items	chili mac	beans	squach			Brow -nie	drink	chees	mac aroni	grd turk	raw veg
Dinner	Temperatures	182.7	764	1840	40	27	2T	RI	40	170	1710	40
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufacture	cturer's specifications		F	Breakfa	ast	150	1	187	2			
and chemical agent used in Final R	Rinse			Lunch	1	15	5	183	3			
				Dinne	r	(5	6	188			_	
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	zer-200	ppm
Final Rinse Temps determined by	chemical agent used		F	Breakfa	ıst	125	7	125		200	non	,
				Lunch	1	12		129		200	PON	
				Dinne	r	112		120)	200	ppn	7
FREEZER and WALK-	IN	Te	mpera	ture		Freezer 0		Walk-in		Walk-i		
			•			or below		35-40 F			35 – 4	0 F
	1 337 11 '			Α	M	-13	3	37.	8		38	īd.
Record temperatures, Free					N .	-12.6		38.0			38	9
Record temperatures, Free Record temperatures, Free				I	M		· \(\psi \)					
Record temperatures, Free		Тетре	rature		_	Spice I	Room	Store R	_			
Record temperatures, Free	zer and Walk-ins DRY	Тетре	rature	45-80	_	65	Room	Store R	_			
Record temperatures, Free STORAGE	DRY Storage Areas	Тетре	rature	45-8 0			Room	-	_			
Record temperatures, Free STORAGE Record temperatures Dry	DRY Storage Areas Storage Areas	Tempe		45-8 0	M M	65	Room	Store R	_			
Record temperatures, Free STORAGE Record temperatures Dry Record temperatures, Dry	DRY Storage Areas Storage Areas	•	M	45-80 A P	M M M	65	Room	Store R	lm .			
Record temperatures, Free STORAGE Record temperatures Dry Record temperatures, Dry	DRY Storage Areas Storage Areas	Al (2)	M	45-80 A P	M M M	65	Room	Store R	_			

FOOD SERVICE MANAGER

DATE

Verify by PM



Date:	6130122	Thursda	y	Tim	e: 03	20 F	AM T	ime:	83D1	PM	Cycle	2	
	Shift Check	klist	A	M	Pl	M	Com	ments					
			No	Yes	No	Yes	3						
All areas	secure, no evide	ence of theft		X	×1 =1	1	1						
		, no open sores,		X		/							
fever, co	ough, shortness	of breath, chills,		X		/							
no sk	in infection, and	d no diarrhea		X		V							
	in good genera			X		1							
All kitche	n equipment ope	erational & clean		X		V	ł						
	and sharps inven			×		V	1						
All areas s	secure, lights ou	t, exits locked	J. 74 S.			V							
PRODUC"	TION SHEET	Menu Items	scram eggs	Pota -toe	bis- cuit	ketch -up	jelly	marg	sugar	coffee	milk	PB	bra n cerl
Breakfast		Temperatures	169	185	RT	RT	er	40	RI	Rt	37	RI	Rt
	~	Menu Items	ham-	bun	fries	ran	green	lett	onion	dress	ket-	tea	frui
1			burger			bean	beans			-ing	chup		t
Lunch		Temperatures	170	et	150	177	166	40	40	let	KOT	KT	Rt
		Menu Items	Taco	rice	pinto	salsa		shrd	tortill	apple	cake	drk	frui
			meat		beans			chees		sauce			t
Dinner		Temperatures	1187	136	189	BT	323	3-3	BT	AT	RT	RT	RT
DISH MA	CHINE	· · · · · · · · · · · · · · · · · · ·		Te	mpera	ture	Wash	150+	Rinse	180+	If Nee	eded	
Temperature a	according to manufac	turer's specifications		H	Breakfa	ast	15.		18	0	_		
and chemical	agent used in Final R	inse						. (
					Lunch	1	15	75	12				
					Luncl Dinne			6		35			900
POT and	PAN SINK	and the second s		Te		r		6		35	Sanitize	er-200p	pm
					Dinne	ture	Wash 1	6 10 F	18	35		er-200p	
	PAN SINK				Dinne mpera	ture ast	Wash 1	6 10 F	18	35	20		m
	PAN SINK				Dinne mpera Breakfa	ture ast	Wash 1	6 10 F	Rinse 1	10 F	20	POPP	om
Final Rinse To	PAN SINK emps determined by c	chemical agent used	Te	F	Dinne mpera Breakfa Lunch Dinne	ture ast	Wash 1	6 10 F	18	10 F	20	POPP	om
Final Rinse To	PAN SINK emps determined by constant with the constant walk-I	chemical agent used	Te		Dinne mpera Breakfa Lunch Dinne ture	ture ast a	Wash 1 120 121 121	10 F	Rinse 1 2 Walk-ir 35-40 F	10 F	200 200 Valk-in 15-40 F	POPP	om
Final Rinse To	PAN SINK emps determined by corrections R and WALK-Inperatures, Free	chemical agent used IN zer and Walk-ins	Te	F	Dinne mpera Breakfa Lunch Dinne ture	ture ast n	Wash 1	10 F 0 0 w	Rinse 1	10 F	200 200 Valk-in	POPP	om
Final Rinse To	PAN SINK emps determined by concepts R and WALK-Inperatures, Free Emperatures, Free	IN zer and Walk-ins zer and Walk-ins		mpera	Dinne mpera Breakfa Lunch Dinne ture A	ture ast n r	Wash 1 120 121 122 Freezer or below 13.	10 F	Rinse 1 21 Walk-ir 35-40 F 37.	10 F	200 200 Valk-in 15-40 F	POPP	om
FREEZEI Record ten Record ten	PAN SINK emps determined by concentrations R and WALK-Inperatures, Free Emperatures, Free Emperatures	chemical agent used IN zer and Walk-ins	Тетре	mpera	Dinne mpera Breakfa Lunch Dinne ture A	ture ast n r	Wash 1	10 F	Rinse 1 2 Walk-ir 35-40 F	10 F	200 200 Valk-in 15-40 F	POPP	om
FREEZER Record tem Record tem STORAG	PAN SINK emps determined by correct the second walk-I apperatures, Free apperatures,	in zer and Walk-ins zer and Walk-ins DRY		mpera	Dinne mpera Breakfa Lunch Dinne ture A F 45-80	er ture ast n r	Wash 1 120 121 122 Freezer or below 13.	10 F	Rinse 1 2 Walk-ir 37 Store R	10 F	200 200 Valk-in 15-40 F	POPP	om
FREEZER Record tem Record tem STORAG	PAN SINK emps determined by corrections of the correction of the c	IN zer and Walk-ins zer and Walk-ins DRY Storage Areas		mpera	Dinne mpera Breakfa Lunch Dinne ture A 45-80	ture ast n r	Wash 1 120 121 122 Freezer or below 13.	10 F	Rinse 1 2 Walk-ir 37 Store R	10 F	200 200 Valk-in 15-40 F	POPP	om
Final Rinse Te FREEZEI Record tem Record tem STORAGI Record tem Record tem	PAN SINK emps determined by of the component of the compo	in zer and Walk-ins zer and Walk-ins DRY Storage Areas Storage Areas	Тетре	empera erature	Dinne mpera Breakfa Lunch Dinne ture A 45-80	ture ast n r	Wash 1 //2 Freezer or below -/3. Spice I	10 F	Rinse 1 21 Walk-ir 35-40 F 37.	10 F	200 200 Valk-in 15-40 F	POPP	om
FREEZER Record tem Record tem STORAG Record tem Record tem	PAN SINK emps determined by corrections of the correction of the c	in zer and Walk-ins zer and Walk-ins DRY Storage Areas Storage Areas		empera erature	Dinne mpera Breakfa Lunch Dinne ture A F 45-80	ture ast r M PM M M M	Wash 1 //2 Freezer or below -/3. Spice I	10 F	Rinse 1 2 Walk-ir 37 Store R	10 F	200 200 Valk-in 15-40 F	POPP	om
FREEZER Record tem Record tem STORAG Record tem Record tem	PAN SINK emps determined by of the component of the compo	in zer and Walk-ins zer and Walk-ins DRY Storage Areas Storage Areas	Тетре	empera erature	Dinne mpera Breakfa Lunch Dinne ture A 45-80	ture ast r M PM M M M	Wash 1 //2 Freezer or below -/3. Spice I	10 F	Rinse 1 2 Walk-ir 37 Store R	10 F	200 200 Valk-in 15-40 F	POPP	om
FREEZER Record tem Record tem STORAG Record tem Record tem Hot- Wate	PAN SINK emps determined by of the component of the compo	in zer and Walk-ins zer and Walk-ins DRY Storage Areas Storage Areas	Тетре	empera erature	Dinne mpera Breakfa Lunch Dinne ture A F 45-80	ture ast r M PM M M M	Wash 1 //2 Freezer or below -/3. Spice I	6 10 F	Rinse 1 2 Walk-ir 37 Store R	10 F	200 200 Walk-in 399	POPP	om



Date: 6/29/22 Wednesday Time: 0336 AM Time: 1336 PM Cycle 2

	I/				e: 03								
Shift	Checklist		Al	M	Pl	M	Comi	ments					
			No	Yes	No	Yes							
All areas secure, no	evidence of	heft		X		70							
Workers reported to	work, no op	en sores,		X		7							
fever, cough, shor	tness of breat	th, chills,		X		4							
no skin infection	on, and no dia	ırrhea		X		4							
Kitchen is in good g	eneral appear	rance		X		4							
All kitchen equipme		ıl & clean		X		Ÿ							
All tools and sharps				X		Ý							
All areas secure, lig		locked				¥		,					,
PRODUCTION SHI	EET Mer	ıu Items	oatmeal	gravy	fried pota	bis- cuit	fruit	marg	sugar	coffee	milk	PB	T- ham
Breakfast	Tem	peratures	170	164	150	KI	PIT	40	RT	RT	_	KI	181
		u Items	burrito	Pinto beans	span rice	lett	dress- ing	chees e	PB	cake	tea	grd turk	broc coli
Lunch	Tem	peratures	180	177	175	40	VI	40	RT	RT	W	185	191
		u Items	meat	rice	cabb	onion	marg	corn	salad	dress	drnk	egg	stew
			stew		-age			bread		-ing		sald	veg
Dinact	Tem	peratures	139	79	120	38	38	RT	38	RT	RT	38	169
DISH MACHINE				Tei	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to n	nanufacturer's spe	ecifications		F	Breakfa	ast	15	3	18	/	-		
and chemical agent used in	Final Rinse				Lunch	ı	15	4	18	Ð			
					Dinne	r	16	0	183	3	_		
POT and PAN SIN	K			Tei	npera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	er-200	ppm
Final Rinse Temps determin	ned by chemical a	gent used		E	Breakfa	st	121		12.	2	20	Opp	m
					Lunch	1	12	4	120	1	2e	1 1	m
					Dinne	r	12	1	12:	2	20	O'É	Qm
FREEZER and WA	LK-IN		Ter	npera	ture		Freezer	0	Walk-ir			Walk	
				_			or belov		35-40 F		35 – 40		
Record temperatures.	, Freezer and	Walk-ins			A	M	-//	7	36.	5		37.	8
Record temperatures.	Freezer and	Walk-ins			P	M	-10-	5	33.	4		38.	
STORAGE	DRY		Temper	ature	45-80		Spice F	Room	Store R	lm			
Record temperatures	Dry Storage	Areas			A	M	68		68				
Record temperatures,					P	M	6-3		6-2				
Hot- Water Temps			AN	1	PN	M							
			128		12								
											*		_

Signature, Cook Supervisor (AM)

Vorify by AN

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

6/30/22

Verify by PM



Date: 6/28/2	2 Tuesday		T	ime: 👌	345	AM	Time	1800	PM	C	ycle	2
Shift Chec	klist	Al	M	Pl	M	Com	ments					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X									
Workers reported to work	k, no open sores,		1/X		X							
fever, cough, shortness			X		X							
no skin infection, an	d no diarrhea		X		X							
Kitchen is in good genera	l appearance		X		X							
All kitchen equipment op	erational & clean		×	X		(DH	DE U	vell a	08/p	NG		
All tools and sharps inver	ntoried		X		X		35 136					
All areas secure, lights ou	t, exits locked	THE STATE OF			X							
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit		
Breakfast	Temperatures	BI	167	RT	40	RT	Ver	37	RI	RI		
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB
Lunch	Temperatures	186	181	169	RI	190	40	RI	RT	174	RT	RT
	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	drnk	ches	Grn turk
Di	Temperatures	1506	RI	40	1715	F	27	40	et	DI	40	1750
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	If Nec	ded	
Temperature according to manufac	turer's specifications		I	Breakfa	st	15	3	8/	31			
and chemical agent used in Final R	inse			Lunch	Lunch		3	18				
				Dinne	r	155	5	81	3.			
POT and PAN SINK			Te	mpera	ture	Wash 1		Rinse 1	10 F	Sanitize	Sanitizer-200ppm	
Final Rinse Temps determined by	chemical agent used		F	3reakfa	st	134	4	132		200	300	
				Lunch	1	135		132		2000	m	
				Dinne	r	120		いち		200	oom	80
FREEZER and WALK-I	IN .	Ter	npera	ture		Freezer or belov	.	Walk-in 35-40 F		Valk-in 5-40 F		
Record temperatures, Free	zer and Walk-ins			A	М	-11.5		36.5		p:5		
Record temperatures, Free					M	-10		31.0		8.4		
	DRY	Temper	rature		_	Spice F		Store R				
Record temperatures Dry S	Storage Areas			Δ	M	18		1-5	2			
Record temperatures, Dry					M	40		98	5	E I		
Hot- Water Temps in sin		AN	1	PI		10		***	-			
110t Water Temps in sin		135	/1	120								
S Jure, Cook Supervisor (A	AM)	28/2 Verify by	2 VAM 1/20	1		Sigr	Remature, C		ervisor (P	8/22 M)		
FOOD SERVICE MANAGE	FOOD SERVICE MANAGER)	_		Ve	rify by Pl				



Signature, Cook Supervisor

FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

PM PO Cycle 2 Date: 6/27/22 Monday Time: 033 AM Time: Comments AM PM No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean X All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET rice/ Menu Items jelly bisfruit milk diet T scr marg sugar coffee raisin eggs cuit ielly ham 171 ter KEP 37 Breakfast Temperatures R 40 rei 109 K 164 Menu Items Ck roll salad dress -Bk diet whip gravy peas marg Tea Fri stk potato carro Ck dre ing 181 VOT 157 Lunch **Temperatures** 199 40 1608 40 VI 176 **V**2t Menu Items bologna potat lett pickle veg Onion bread mayo / fruit drnk turk salad bean mustrd 40 40 40 2 **Temperatures** 40 Flod 40 40 Dir W DIST MACHINE Temperature Wash 150+ Rinse180+ If Needed Temperature according to manufacturer's specifications 183 151 **Breakfast** and chemical agent used in Final Rinse Lunch 192 Dinner 155 Wash 110 F POT and PAN SINK Rinse 110 F Sanitizer-200ppm Temperature Final Rinse Temps determined by chemical agent used Breakfast מבי 120 12 Lunch 121 Dinner FREEZER and WALK-IN **Temperature** Freezer 0 Walk-in Walk-in or below 35-40 F 35-40 F Record temperatures, Freezer and Walk-**AM** 36.7 389 -10.6 ins Record temperatures, Freezer and Walk-PM -11. I 37.1 38.7 DRY STORAGE Spice Room Store Rm Temperature 45-80 68 Record temperatures Dry Storage Areas AM 68 Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink AM PM 115

NF-6-2-20

nure, Cook Supervisor (AM)

FOOD SERVICE MANAGE

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	71.41 71.60 71.41
B-1 B-2 B-3 B-4	71.71 71.41 71.71 72.31
C-1 C-2 C-3 C-4	71.41 71.60 71.71 72.81
E-1 E-2	71.91 73.01
D-1	72.50
ISOLATION	70.90
PATIENT ROOM	73.60
INTAKE/RECEIVING Tank Temp S-12 Present Value	69.21 0.00
BOILER-3 Universal Input[1]	139.13
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	170.58



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Tuesday July 5, 2022

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	Unoccu	pud		
South-B	72.1			
South-C	73.5			
South-D	72.3			
South-E	70.5	~		
South-F	Uneccup	ud		
South-G	74.8	103.7	104.6	
South-L	73.3	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
South-M	74.3			
South-N	unoccupi	d		
South-X	74.5			
South-Y	74.c			
South-Z	75.2			
South SMU	70.5			
South SMU Shower	•			N/A
MED ISO- Room 1			N/A	N/A
MED ISO- Room 2			N/A	N/A
MED ISO- Room 3			N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Jony Goldegae

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Tuesday, July 05, 2022 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	#1	#2	#3	#4	#5	#6	#7
6.6.22	A-1	71:41							
1	A-2	71.60							
	A-3	7160		From	Bollers	r			
	A-4	71.41		Cit	4 /n	67	0		
	B-1	71.71		Recir	+ temp	. 10	4.7		
	B-2	71.41			/				
	В-3	71.71							
	B-4	72.31							
	C-1	71.41							
	C-2	11.60							
	C-3	71.71							
	C-4	72.81							
	D-1	72.50					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	71.91					N/A	N/A	N/A
	E-2	73.01							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT: Tony Goldager SIGN: Jany Duly									
Write Legibly									
								3	

Medical Showers Temperature Log Date: Name: ___ **Tub Room** ROOM 522 542 538 536 523 540 534 709 13.60 Air: Water: Temperature Taken with a Fluke Mod 52 Digital Thermometer